

What is claimed:

- 1 1. A process for preserving fresh produce comprising the step of coating the
2 exterior surface of the produce with a coating composition comprising an
3 aqueous emulsion of from about 0.25 to 25% by weight of polyvinylidene
4 chloride copolymer, and from about 0.0005 to 10% by weight surfactant.
- 1 2. A process as set forth in claim 1, wherein the polyvinylidene chloride
2 copolymer consists of polyvinylidene chloride-co-, acrylic acid, styrene, vinyl
3 chloride, or combinations of the aforementioned co-monomers.
- 1 3. A process set forth in claim 1 wherein the surfactant is Triton-X45,
2 Tergitol, and polysorbate or dioctyl sodium sulfosuccinate.
- 1 4. A process as set forth in claim 1 wherein the coating composition includes
2 from about 0.05 to about 0.1% by weight antimicrobials.
- 1 5. A process as set forth in claim 1 wherein the coating composition includes
2 from about 50 to 1000 parts per billion fungicides.
- 1 6. A process as set forth in claim 1 wherein the coating composition includes
2 about 0.005 to 0.1% polydimethylsiloxane.
- 1 7. A coating composition for the preservation of fresh produce comprising
2 an aqueous emulsion of from about 0.25 to 25% by weight of polyvinylidene
3 copolymer, and about 0.0005 to 10% surfactant.
- 1 8. A coating composition as set forth in claim 7 wherein the surfactant
2 comprises Triton-X45, or Tergitol, or Tween, or dioctyl sodium succinate.
- 1 9. A coating composition as set forth in claim 7 including from about 0.05 to
2 5% by weight antimicrobials.
- 1 10. A coating composition as set forth in claim 7 including from about 25 to
2 1000 parts per billion fungicides.

1 11. A coating composition as set forth in claim 7 including from about 0.005
2 to 0.1% antifoaming agent polydimethylsiloxane.